



LA PLAYA

Monday, June 22nd, 2009

Finocchio

Puff pastry, with caramelized leeks and fennel, pepperoncinis, sun dried tomatoes, grain mustard and goat cheese, taratour sauce

2008 SAUVIGNON BLANC

A consistent favorite with the critics, this pale yellowgreen wine has a bright and floral nose, with aromas of blossoms, lime and honeydew. On the palate, it is fresh, well-structured and shows a lively acidity, with crisp lemon-lime zest, citrus candies and a note of fresh grass.

Montenegrin

Bulgur, red peppers, red onions, flat leaf parsley, celery, Anaheim peppers, grape tomatoes, craked black pepper and feta cheese, tossed with a fresh garlic, Dijon citrus vinaigrette

2008 CHARDONNAY BLOCK SELECTION RESERVE

Pale golden wine with a bouquet of candied papaya, toffee, honey and dried apricot, with a hint of peach on the palate. Full, fresh flavors result in a well-balanced and medium-bodied wine with a long, pleasant finish.

Oaxaca Ninja Pork

Teriyaki sesame lime marinated pork tenderloin, broiled, roasted poblano and red pepper, corn and hominy mashed potatoes, sambal cilantro cream sauce

2006 CARMENÈRE BLOCK SELECTION RESERVE

An alluring example of the Bordeaux variety that was considered long-lost until it was rediscovered in Chile a decade ago. Deep ruby color with notes of ripe red fruits, spices, tobacco, pepper and cedar. On the palate it is very approachable thanks to its ripe tannins and good balance, with notes of blackberry jam, dark chocolate and sweet fruits, plus a long, pleasant finish.

Chipwich

2007 MERLOT BLOCK SELECTION RESERVE

Ruby red wine with complex aromas of vanilla bean and toasted oak sparked by ripe black plums and sweet black cherry jam. Rich black stone fruit on the palate followed by spicy oak results in a delicious, mouth coating wine with dense textures.

Time 6.30 PM Price \$ 45.00 plus Tax & Gratuity E-Mail Romeo@EuroCafe.com

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